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Housekeepers' Chats

Thurs., June 7, or
later.

(NOT FOR PUBLICATION)

Subject: Program includes timely questions and answers, lunch or supper menu, and recipes for Old-Fashioned Cheese Cake, Potato Salad with French Dressing, Quick Yeast Biscuit, and Strawberry and Pineapple Jam. Menu and recipes from Bureau of Home Economics, U.S.D.A.

NOTE: There is enough material in this release for two regular programs.

---ooOoo---

There are so many questions to be answered today that I think we'd better begin on them right away. They are interesting questions, too.

First question: "In freshening up my living room for summer, I find that the radiator is the most unsightly thing in the room. Can you suggest any way to improve the appearance of this utilitarian piece of furniture?"

Answer: A friend of mine has made a slip cover for the radiator in her living room. First, a wooden shelf, supported by brackets, was placed on top of the radiator. Over the shelf was fitted a pleated cover, made of osnaburg, an inexpensive cotton fabric, which is being used a great deal this summer by interior decorators. This radiator cover can easily be slipped off and laundered, whenever it becomes soiled. With books, and a bowl of ivy, the covered radiator has become a useful piece of furniture during the time it is not needed for heating purposes. In a girl's bedroom, a dressing table might be made this way, provided the radiator comes in a suitable wall space.

Second question: "I want to make slip covers this month for two old upholstered chairs, and a sofa which looks rather shabby. Can you tell me what materials are appropriate for slip-covers?"

Answer: Suitable slip-covers, for much-used chairs and sofas, may be made of osnaburg, denim, chintz, cretonne, and printed linen. A slip-cover for an upholstered chair is easily made by first cutting and fitting a paper pattern. Allow plenty of width for seams, especially if the material is not pre-shrunk. Let me repeat--allow plenty of width for seams, and be sure to take careful measurements. The first time I made a slip-cover I did not allow quite enough for the seams, and I wasn't very proud of my work. The seams may be corded, or left plain. For some types of chairs, especially boudoir chairs, a pleated flounce around the bottom adds to the attractiveness. My Next-Door Neighbor covered a little old-fashioned bedroom chair with cretonne last week, and finished it off around the bottom with a short ruffle. If you make your slip-covers of plain denim or osnaburg, or linen, please do have a few gay cushions, to relieve the somberness.

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Isn't it fun to dress the house up for summer? It doesn't cost a great deal, either, to refinish old chairs, make slip-covers for upholstered furniture, make new curtains, refinish floors, paint woodwork, re-cover the pillows, and make new lampshades.

I read somewhere the other day that the three qualities to seek for in furnishing a living room are comfort, beauty, and personality, because it takes all three to make a living room homelike.

"Which is another way of saying that if you want a living room to be absolutely charming, try first of all, and all the time, to make it homelike. And if you get comfort, beauty, and personality into its furnishings, you are pretty sure to succeed in getting homelikeness."

Whoa there! Aunt Sammy is getting all wound up in the subject of interior decorating, and she knows very well there are many questions to be answered to-day, besides a menu and recipes to broadcast. And such a menu! And such recipes! Just wait!

Third question: "Does the Bureau of Home Economics have any bulletins which tell how to make clothes for young children?"

Positively. I am sending you the two leaflets: "Rompers for Children," and "Sun Suits for Children." All up-to-date mothers are dressing their children in sun suits this summer. These suits are the very latest word in play outfits. They are sleeveless, of course, and the waists are made of thin loosely-woven fabrics, like net; or marquisette, through which the ultra-violet rays of the sun can penetrate. Almost any well-fitting romper pattern can be modified for use in making sun suits. Every child needs direct sunshine. If he has a tendency toward rickets, the ultra-violet rays of the sun will help prevent or cure it. The two leaflets, "Rompers for Children," and "Sun Suits for Children" will be sent free to every mother who writes to me for copies.

Next question: "Do you have any bulletins which tell what growing children should eat?"

Yes, indeed. Two bulletins: "Food for Young Children," and "Good Proportions in the Diet." They are free, too.

By the way, did you read the page of verses in a certain popular magazine this month, called "Rhymes for Proud Parents?" My favorite was the one on

Diet.

The Doctor tells us, and we heed him,
Our youngster's diet--what to feed him.
Can't he prescribe, and thus complete it,
Some way to make the blame child eat it?

We must be getting on, to the next question: "Do you have a recipe for the old-fashioned Cheese Cake, made with Cottage Cheese?"

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Answer: The Recipe Lady gave me her directions for making Old-Fashioned Cheese Cake. She told me to mention the Cottage Cheese bulletin, which contains a great many recipes you might like to try.

Before I broadcast the recipe for Cottage Cheese Cake, I want to remind you that the Department of Agriculture at Washington, D. C., publishes a great number of bulletins which are of interest to women, whether they live on farms, in small towns, or in cities. The bulletins you will find particularly helpful are those prepared by the Bureau of Home Economics, and written by women who have really done the things they write about.

There are bulletins on baking, canning, fruit butters, and making vinegar; on the uses of such foods as rice, cheese, corn, honey, milk, and so forth. If your particular problem is planning meals, you will be interested in the bulletins which deal with well-balanced menus.

Then there is printed information on food for young children, on house-cleaning, washing and ironing, kitchens, window curtaining, flower gardens. I can't remember all the subjects, but there are ever so many more than those I've named. A list of all the bulletins published by the U. S. Department of Agriculture is sent free to anyone asking for it. I suggest that you ask for this list, check the bulletins which appeal to you, and send for them.

Pencils and papers now, for the Old-Fashioned Cheese Cake. Eight ingredients:

1 pound cottage cheese	1/2 cup chopped raisins
1/3 cup sugar	1/2 teaspoon salt,
1/4 cup milk or cream	Rind and juice of 1 lemon, and
3 eggs, beaten	2 tablespoons melted butter.

The eight ingredients again, for Old-Fashioned Cheese Cake: (Repeat)

Press the cheese through a fine sieve. Add the cream, sugar, salt, raisins, beaten eggs, melted butter, lemon juice, and grated rind. Stir until well mixed. Line a deep pie tin with pastry. Bake until a delicate brown. Fill with the cheese mixture. Bake in a moderate oven, until firm in the center, about 15 to 20 minutes.

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Today's menu is "more unusual than usual." I mean it is unusually good for a summer lunch, or supper. How does this sound: Jellied Veal; Potato Salad with French Dressing; Quick Yeast Biscuit; and Strawberry and Pineapple Jam.

The recipe for Jellied Veal is in the Radio Cookbook, so it won't be necessary for me to broadcast it. By the way, did I tell you that we had a request yesterday from Hollywood, written on a letterhead of the Mac Sennet Comedies, requesting a copy of the Radio Cookbook? I marked the recipes for Custard Pie, and Movie Spaghetti.

To return to the menu, I shall broadcast the recipes for Potato Salad with French Dressing, Quick Yeast Biscuit, and Strawberry and Pineapple Jam. First, the Potato Salad. Five ingredients, for Potato Salad with French Dressing:

6 medium-sized potatoes	French dressing, and
1 or 2 cucumbers	Onion juice.
2 tablespoons parsley, finely chopped.	

Please check the ingredients, while I repeat them: (Repeat)

Wash the potatoes thoroughly. Boil them in their skins, in salted boiling water, until tender, but not broken. Skin the potatoes while hot. When cold, cut them into 3/4-inch cubes. Pare the cucumbers also, and cut in cubes. Add the desired quantity of onion juice, to the French dressing, pour over the diced potatoes and cucumbers, and stir carefully until well mixed. Add the parsley, and chill for 2 or 3 hours before serving. Serve with crisp lettuce or watercress.

Next, Quick Yeast Biscuit. Five ingredients, for Quick Yeast Biscuit:

1 quart flour	1 yeast cake, and
1-1/2 teaspoons salt	1-1/4 cups milk.
4 tablespoons fat	

Five ingredients, for Quick Yeast Biscuit: (Repeat)

Scald the milk, and add the fat. Soften the yeast cake, in 1/4 cup of the lukewarm milk. Sift together the flour and salt. Add the liquid mixture. Knead until the dough is smooth. Roll the dough into a sheet, about 1 inch thick, on a lightly floured board. Cut into small biscuits. Place them in a baking pan, brush the tops with melted fat, cover, and keep in a warm place until they double in bulk. Bake in a moderate oven, for 15 minutes, and serve at once.

One more recipe: Strawberry and Pineapple Jam. Three ingredients:

1 large fresh pineapple	2 quarts strawberries, and
	Sugar.

Just three ingredients, for Strawberry and Pineapple Jam: (Repeat)

Remove the skin and "eyes" from the pineapple. Cut it into oblong pieces, and then into inch cubes. Discard the pineapple core. Measure or weigh the pineapple. Add equal measure or weight of sugar. Put the mixture into a large pan, over low heat. Stir until the sugar is melted, bring to a brisk boil, and cook for 10 minutes, stirring constantly. Divide the smaller berries from the larger ones, and to each lot add 3/4 of their measure or weight of sugar. Cook this whole mixture for 30 to 35 minutes, or until the jelly test is reached. Allow the jam to stand overnight, in the saucepan in which cooked. In the morning, re-heat to the boiling point, and pour into sterilized glasses. When cold, cover the tops with paraffin, seal, label, and store in a cool, dry place.

To repeat the menu: Jellied Veal; Potato Salad with French Dressing; Quick Yeast Biscuit; and Strawberry and Pineapple Jam.

